



JUST APPETITE CULINARY SCHOOL

6 MONTHS DPLOMAIN GULINARIARIS





23rd December 2024 to 10th June 2025



W W W . J U S T A P P E T I T E . C O M

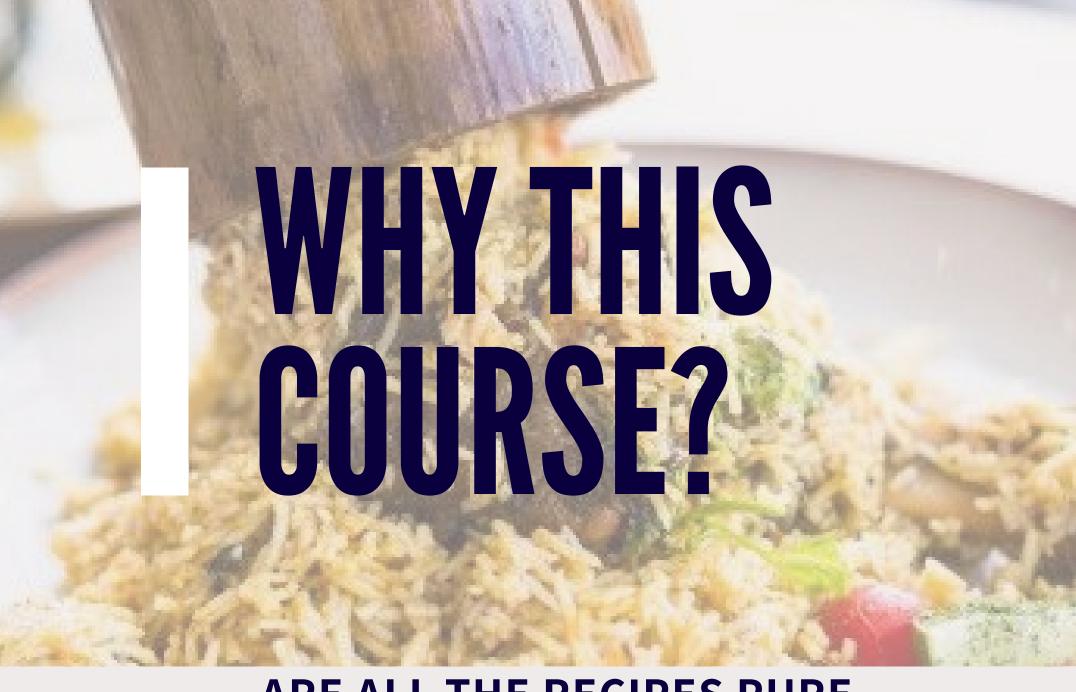


THE 6 MONTHS CULINARY ARTS PROGRAMME IS GOING TO 4 MONTHS OF INTENSIVE TRAINING AND 2 MONTHS OF COMPULSORY INTERNSHIP

THIS COURSE IS SUITABLE FOR ANYONE WHO IS PASSIONATE ABOUT COOKING! WHETHER ITS A BEGINNER OR LOOKING TO DEVELOP THEIR CAREER IN VEGETARIAN GOURMET COOKING!

THIS INTENSIVE COURSE HELPS STUDENTS REFINE THEIR CULINARY SKILLS, WORK WITH UNIQUE INGREDIENTS AND MASTER IN FLAVOURING VEGETARIAN GOURMET COOKING, DEVELOPING THIER CREATIVE FLAIR AND EXPERIMENTING THE RECIPES IN VEGETARIAN COOKING

THE PROGRAMME IS ALSO AFFILIATED TO CITY AND GUILDS - INTERNATIONAL CERTIFICATION WHICH IS GLOBALLY RECOGNISED.



ARE ALL THE RECIPES PURE VEGETARIAN AND EGGLESS?

WE CONDUCTONLY PROFESSIONAL
VEGETARIAN COURSES AND WORKSHOPS.
THE COURSE IS GOING TO COVER MORE
THAN 500+ VEGETARIAN RECIPES

WHICH ARE THE CERTIFICATIONS PROVIDED AFTER THE COURSE?

WE ARE PROVIDING WITH LEVEL 2- CITY AND GUILDS INTERNATIONAL CERTIFICATION + OUR INSTITUTE CERTIFICATE

DOES THIS COURSE TRAIN FOR BUSINESS ENTREPRENEUR SKILLS TOO?

YES THIS PROGRAMME IS AN INTENSIVE PROGRAMME THAT COVERS HANDS ON TRAINING WITH COOKING/BAKING AND SHALL ALSO TRAIN YOU PRACTICALLY WITH THE FOOD BUSINESS ASPECT TOO!



DURATION: 16 WEEKS COURSE + 8

WEEKS COMPULSORY INTERNSHIP

TIMING: 10AM TO 4PM

MONDAY TO FRIDAY

CERTIFICATION: LEVEL 2 CITY AND

GUILDS CERTIFICATION AND INSTITUTE

CERTIFICATE AND

GOVERNMENT THSC CERTIFICATE



BUILDING YOUR CAREER IN FINE VEGETARAIN CUILINARY ARTS!

PROFESSIONAL PRACTICES

WHAT WE AIM TO BE

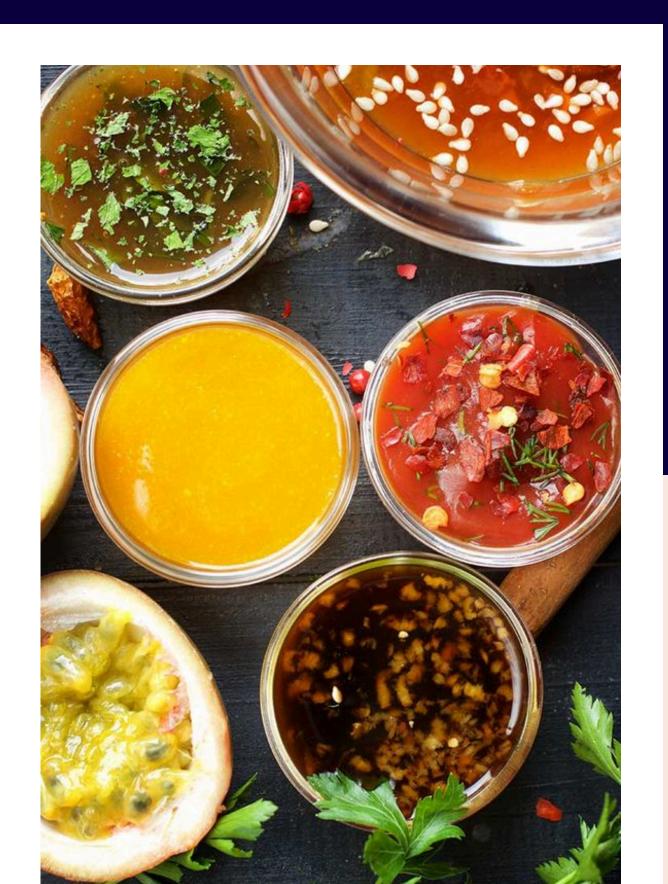
- 1) FOOD SAFETY
- 2) KITCHEN ORGANISATION
 - 3) HOW TO PLATE UP
- 4) FOOD ALLERGY AWARENESS
 - 5) KITCHEN CONFIDEN
 - 6) IMPROVING YOUR PALLATE
- 7) PRESENTATION TECHNIQUES
 - 8) ADVANCED GARNISHES
 - 9) COMMERCIAL TRAINING
 - 10) DIETARY MEASUREMENT



SAUCES

CULINARY SKILLS

1)COLD EMULSIFICATION
2) CLASSIC SAUCES
3) DERIVATIVE SAUCES
4) WARM EMULSIFICATION
5)REDUCTION SAUCES
6) FOAMS
7) GELS
8) MOLECULAR GARNISHES
9) COMPOUND SAUCES





INDIAN CUISINE

- 1) BASIC INDIAN MASALAS
 INTRODUCTION AND USAGE
- 2) NORTHERN REGION OF INDIAN FOOD
- 3) RAJASTHANI CUISINE
- 4) SOUTH INDIAN CUISINE
- 5) GUJARATI CUISINE
- 7) SIGREE COOKING
- 8) MAHARASTRIAN COOKING
- 9) BENGALI CUISINE
- 10) FLAVOUR COMBINATIONS
- 11) INDIAN STREET FOOD
- 12) PICKLINGS



ITALIAN CUISINE

- 1) INTRODUCTION TO DIFFERENT PASTAS
- 2) SAUCES
- 3) HOMEMADE FRESH PASTAS
- 4) ITALIAN PIZZAS AND SOURDOUGH PIZZAS



- 1) THAI CUISINE
- 2) KOREAN CUISINE
- 3) JAPANESE CUISINE
- 4) BURMESE CUISINE
- 5) MALAYSIAN CUISINE
- 6) CANTONESE CUISINE
- 7) INDO- CHINESE
- *DIMSUM DOUGHS,

SAUCES ETC WILL BE

TAUGHT FROM

SCRATCH

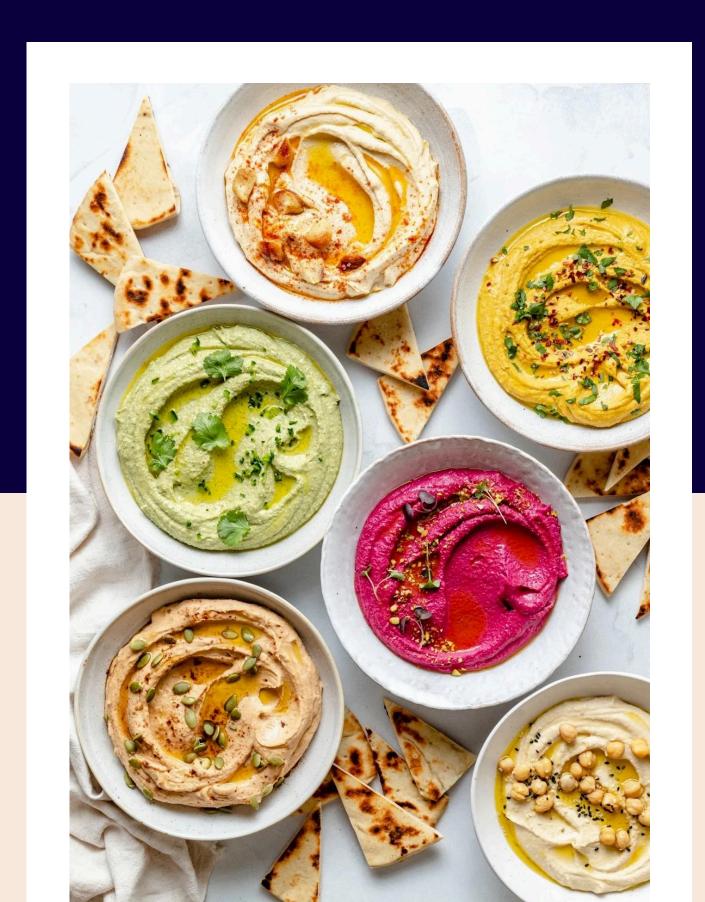




ASIAN CUISINE

MIDDLEEASTERN AND TURKISH

- 1) BASIC SPICES
- 2) USING THE SPICES
- 4) FUNDAMENTALS OF MIDDLE EASTERN FOOD AND TURKISH FOOD
- 5) INTENSIVE RECIPES



MEXICAN CUISINE



1) BASIC MEXICAN SPICES
AND FLAVOURS
2) NACHOS AND TACO
DOUGHS FROM SCRATCH
ASSEMBLING AND
PLATING OF THE
AUTHENTIC MEXICAN
RECIEPES





PASTRY

FOUNDATION PASTRY

- BASIC CAKES
- BASIC TEACAKES
- INTERNATIONAL DESSERTS
- ADVANCE PASTRY PLATING TECHNIQUES
- PETIT FOURS & VERRINES
- BASIC ICECREAMS & SORBET
- BASIC CONFECTIONARY
- INDIAN MITHAL





BREADS AND MORE

1) BASIC BREADS
2) INTERNAIONAL BREADS
3) ARTISANAL BREADS SOURDOUGH, RYE BREAD,
BAGUETTE ETC.
4) PUFF PASTRY
5) VIENOISERIES



- 1) AMERICAN CUISINE
- 2) INDONESIAN CUISINE
- 3) SRI LANKAN CUISINE
- 4) GOURMET BURGERS AND SANDWICHES
- 5) SOUPS AND SALADS
- 6) COCKTAILS/MOCKTAILS SESSION
- 7) FINE DINE PLATING TECHNIQUES
- 8) LEARNING ABOUT EXOTIC VEGETARIAN INGREDIENTS
- 9) COCKTAIL APPETISERS

VEGAN COOKING AND GLUTENFREE COOKING

This will be a detailed module on veganism and the substitutes of the dairy and the glutenfree base sauces for the same!

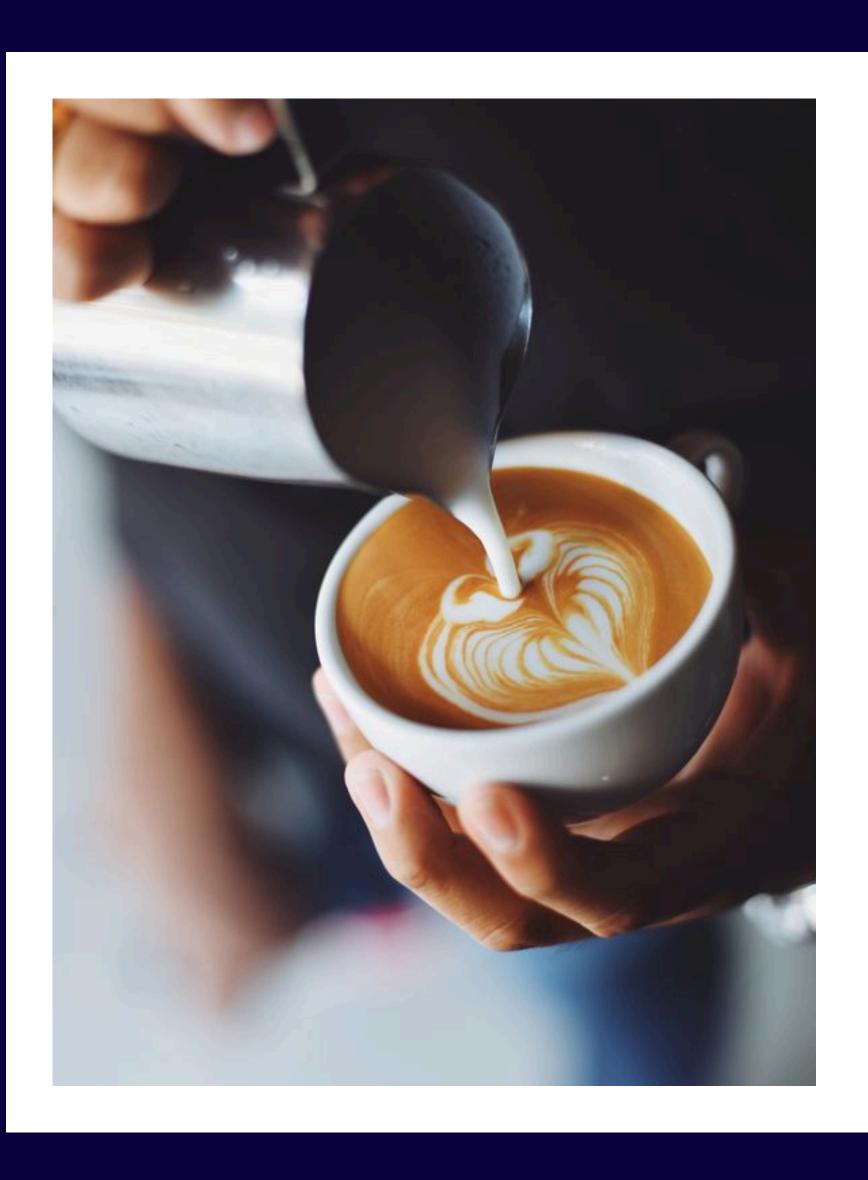
MOLECULAR GASTRONOMY



FOOD PHOTOGRAPHY



BASICS OF BARISTA



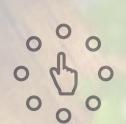
OTHER SUBJECTS



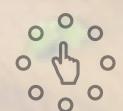
COSTING AND PRODUCTION IS TAUGHT IN DETAIL



MENU CURATION AND RECIPE CREATION



FINE DINE PLATING
TECHNIQUES, COLOUR
COMBINATIONS AND
GARNISHES



BRANDING AND MARKETING



SStudents will be prepared to make a menu and keep a few items for sale to pick up orders for that period. They will be assessed on the basis of their performance and creativity

EXHIBITION/ SMALL CATERING

s- STUDENTS WILL BE TRAINED TO PICK ORDER FOR THE GUESTS OUTSIDE FOR THE MOST PRACTICAL EXPOSURE. STUDENTS WILL BE ASSESSED

PRACTICAL EXAMS AND JOURNAL SUBMISSION BY INSTITUTE

Presentations are tools that can be used as lectures, speeches, reports, and more.



CITY AND GUILDS EXAMINATION

THREE THEORY PAPERS - MCQ ONLINE WILL BE CONDUCTED BY THE BOARD

ONE PRACTICAL EXAMINATION

A SET MENU IS GIVEN TO THE STUDENTS
FOR THEM TO PREPARE, EXTERNAL
EXAMINER WILL BE CONDUCTING AND
ASSESING THE EXAMS BY THE BOARD

RESULTS

RESULTS ARE SENT BY THE CITY AND GUILDS BOARD TO US DIRECTLY.
THE EXAMINATION RESULTS ARE SENT TO US FROM THE UK OFFICE



THSC GOVERNMENT EXAMINATION

THEORY PAPERS

ONE PRACTICAL EXAMINATION

A SET MENU IS GIVEN TO THE STUDENTS FOR THEM TO PREPARE, EXTERNAL EXAMINER WILL BE CONDUCTING AND ASSESING THE EXAMS BY THE BOARD

RESULTS

RESULTS ARE SENT BY THE BOARD
THE EXAMINATION RESULTS ARE SENT TO US
FROM THE DELHI OFFICE.



CHEF CAPS -2 CHEF COATS- 2 APRONS-2 T SHIRT- 1 KNIFE SET-1 BAKERY SMALL KIT-1

COVERING 500+ VEGETARIAN RECIPES

HANDS ON PROGRAMME
INGREDIENTS ARE INCLUDED AT ALL TIMES
IN THE COURSE

INDUSTRIAL KITCHEN VISIT ASSIGNMENTS GUEST LECTURES!

FEES STRUCTURE AND REGISTRATION

TOTAL FEES: RS. 3,50,000
REGISTER BEFORE 1ST DECEMBER
AND AVAIL FLAT 10% OFF

1ST INSTALLMENT

RS. 75,000 ON REGISTRATION

2ND INSTALLMENT

RS. 90,000 ON FIRST DAY OF THE COURSE

3RD INSTALLMENT

RS. 75,000 ON JANURARY END

4TH

RS.75000

FEB END

AFTER DISCOUNT FEE: RS. 3,15,000





CONTACTUS

FOR INQUIRIES



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